CLAIMS

1. Bread improver in the form of a powder, characterised in that it is made of agglomerated particles having a mean particle size of at least 250 μm.

5   2. Improver according to claim 1, characterised in that the mean agglomerated particle size is comprised between 300 and 2000 μm.

3. Improver according to claim 1 or 2, characterised in that the standard deviation/mean

10 agglomerated particle size ratio is lower than 0.8, preferably lower than 0.65 .

4. Improver according to any of the claims 1 to 3, characterised in that the particles are made of at least fat and proteins.

15   5. Improver according to claim 4, characterised in that the particles further comprise ingredients selected form the group consisting of emulsifiers, enzymes, sugars, organic acids, minerals, polysaccharides and/or a mixture thereof.

20   6. Improver according to the claim 4 or 5, characterised in that the particles further comprise a carrier, preferably selected from the group consisting of starch, wheat flour soy flour.

7. Method for obtaining the granulated bread

25 improver according to any of the preceding claims, said method comprising the steps of :

- preparing a starting material being a bread improver in the form of a dried powder having a mean particle size lower than 200 μm,

30 - introducing and maintaining said starting material in a fluidised bed reactor, under spraying of an atomised liquid, in order to obtain an agglomeration of the dried

powder particles of said material, and

- recovering a bread improver in the form of a dried powder made of agglomerated particles having mean particle size of at least 250 µm.

5   8. Method according to claim 7, characterised in that the standard deviation/mean agglomerated particle size ratio of the agglomerated particles is lower than the standard deviation/mean agglomerated particle size ratio of said starting material.

10   9. Method according to claim 7 or 8, characterised in that the liquid comprises water.

           10. Method according to claim 9, characterised in that the liquid further comprises an agglomerating agent selected from the group consisting of 15 polysaccharides (such as guar, alginate, carrageenan, pectin, maltodextrins) or proteins (such as gelatin) and/or a mixture thereof.

           11. Method according to any of the claims 7 to 10, characterised in that the temperature of the 20 fluidised bed reactor is comprised between 20 and 45 °C, more preferably between 25 and 40 °C.

           12. Method according to any of the claims 7 to 11, characterised in that the fluidised bed reactor is a Glatt granulating device.

add A2